PATENT COOPERATION TREATY

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## INTERNATIONAL PRELIMINARY REPORT ON PATENTABILITY

(Chapter II of the Patent Cooperation Treaty)

(PCT Article 36 and Rule 70)

Applicant's or agent's file reference					
FI20021740AH  FOR FURTHER ACTION See Form PCT/IPEA/416					
International application No.	International filing date (day/month/)	vear) Priority date (day/month/year)			
PCT/FI 2003/000703	26.09.2003	01.10.2002			
International Patent Classification (IPC) o	r national classification and IPC				
A23J 3/16, A23L 1/00,	A23L 1/29				
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Applicant					
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SIHVOLA, Jouni					
	eliminary examination report, establish ansmitted to the applicant according to	ed by this International Preliminary Examining Article 36.			
2. This REPORT consists of a total	of 4 sheets, including t	his cover sheet.			
3. This report is also accompanied b	y ANNEXES, comprising:	·			
a. (sent to the applicant	and to the International Bureau) a tot	al ofsheets, as follows:			
sheets of the description, claims and/or drawings which have been amended and are the basis of this report and/or sheets containing rectifications authorized by this Authority (see Rule 70.16 and Section 607 of the Administrative Instructions).					
sheets which	supersede earlier sheets, but which thi	s Authority considers contain an amendment that goes			
beyond the di Supplementa		on as filed, as indicated in item 4 of Box No. I and the			
b (sent to the Internation		ype and number of electronic carrier(s))			
readable form only, a Administrative Instru	s indicated in the Supplemental Box F	ce listing and/or tables related thereto, in computer Relating to Sequence Listing (see Section 802 of the			
4. This report contains indications re	elating to the following items:				
Box No. I Basis o	f the report				
Box No. II Priority	,				
Box No. III Non-es	tablishment of opinion with regard to	novelty, inventive step and industrial applicability			
Box No. IV Lack o	f unity of invention				
	ned statement under Article 35(2) with bility; citations and explanations supp	regard to novelty, inventive step or industrial orting such statement			
•	documents cited	•			
Box No. VII Certain	defects in the international application	n			
Box No. VIII Certain	Box No. VIII Certain observations on the international application				
Date of submission of the demand	Date of co	mpletion of this report			
		-			
28.04.2004	01.12	01.12.2004			
Name and mailing address of the IPEA/SE		Authorized officer			
Patent- och registreringsverket	,				
Box 5055 s-102 42 STOCKHOLM Inger Löfgren/Els					
Facsimile No. +46 8 667 72 88	. Telephone	No. +46 8 782 25 00			
Form PCT/IPEA/409 (cover sheet) (January 2004)					

_ DU	x No. 1	I B	asis of the report
1.	With	regard	to the language, this report is based on the international application in the language in which it was filed, unleaded under this item.
		This reward	eport is based on a translation from the original language into the following language is the language of a translation furnished for the purposes of:
			international search (under Rules 12.3 and 23.1(b))
			publication of the international application (under Rule 12.4)
			international preliminary examination (under Rules 55.2 and/or 55.3)
2.			to the elements of the international application, this report is based on (replacement sheets which have been the receiving Office in response to an invitation under Article 14 are referred to in this report as "originally filed in the internation in the internation of the internation in the international application, this report is based on (replacement sheets which have been international application).
	$\boxtimes$	the int	ernational application as originally filed/furnished
			scription:
		pages	
		pages*	as originally filed/furnished received by this Authority on
		pages*	received by this Authority on
		the cla	
		pages	
		pages*	as originally filed/furnished as amended (together with any statement) under Article 19
		pages*	received by this Authority and
		pages*	received by this Authority on
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		pages	7. 7. 7. 7. 7. 7. 7. 7. 7. 7. 7. 7. 7. 7
		pages*	as originally filed/furnished received by this Authority on
		pages*	received by this Authority on
		a seque	nce listing and/or any related table(s) - see Supplemental Box Relating to Sequence Listing.
3.		The am	endments have resulted in the cancellation of:
,			the description, pages
			the claims, Nos.
			the drawings sheets/figs
		$\sqcap$	the sequence listing (specify):
		L	any table(s) related to the sequence listing (specify):
ŀ. [		This rep made, si 70.2(c)).	ort has been established as if (some of) the amendments annexed to this report and listed below had not been not they have been considered to go beyond the disclosure as filed, as indicated in the Supplemental Box (Rule
			the description, pages
		Ħ	the claims No.
		H	
		$\vdash$	the drawings, sheets/figs
		片	the sequence using (specify):
			any table(s) related to the sequence listing (specify):
			some or all of those sheets may be marked "superseded."

Claims

YES

NO

Bo	x No. V	Reasoned statement under Article 35(2) with regard to novelty, invecitations and explanations supporting such statement	ntive step or industrial applicability;
1.	Statement		

1-10

Inventive step (IS) Claims 1 10

 Claims
 1-10
 YES

 Claims
 NO

Industrial applicability (IA) Claims 1-10 YES
Claims

## 2. Citations and explanations (Rule 70.7)

Cited documents:

D1: US4737364

Novelty (N)

D2: DE4302183

D3: EP0954984

D4: FR2389336

D1 discloses a nutritive powder concentrate. The powder is intended for dieting and comprises soy protein and psyllium powder.

D2 discloses a texturized soy bean preparation comprising water, vegetable oil, breading flour and egg white. The preparation is intended for vegetable hamburgers and the like.

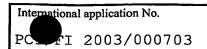
D3 shows a dietary fibre composition that comprises soybean, wheat bran and flax and optionally psyllium.

D4 shows a nutritive preparation containing textured vegetable protein and ground fibre material. The preparation can be mixed with foods to reduce the energy intake or used as sausage composition.

The claimed invention comprises a nutritive preparation based on soy protein. The composition is intended for vegetarian hamburgers and sausages. Vegetable cutlets and sausages are traditionally made by texturizing cutlet-size pieces from soy flour. But the end product is not a vegetarian substitute for meat regarding taste and texture.

According to the invention, texturized soy protein is mixed with psyllium powder water and spices. The psyllium powder is acting as binding agent.

D2 is considered to be the closest prior art document. D2 is related to the texture and taste of vegetarian hamburger- and sausage substitutes.



## Supplemental Box

In case the space in any of the preceding boxes is not sufficient. Continuation of: V

(See column 1, line 26-31). The claimed invention, according to claims 1 and 8, differs from D2 in that psyllium is used as binding agent. According to D2, egg white is used as binding agent. In order to prepare a strictly vegetarian composition the skilled person must search for an alternative to egg Psyllium is well known in the art as nutritive fibre additive. (See D1 and D3). But psyllium is not known to have a good flavour and it is not shown to have binding capacity in the cited documents. It is not probable that the skilled person would choose psyllium as binding agent. Therefore the claimed invention, according to claims 1 and 8 is considered to involve an inventive step.

Accordingly, claims 1-10 are novel, involve an inventive step and are also considered to be industrially applicable

Form PCT/IPEA/409 (Supplemental Box) (January 2004)